Apples-

Apple Dish Recipes

of

Southern Pacific Dining Car Department

Western Products on Western Trains

WESTERN products for western consumption is one of the aims of the Southern Pacific dining car department in preparing meals for the millions of patrons who dine each year in the company's dining cars and steamer and station restaurants.

With the extraordinary development of all phases of agriculture in the West during the past decade, the desire of the company to supply its commissary department from the regions along its lines has been realized, for in the expanse of territory served by Southern Pacific the variable soil and climate combines to nurture all kinds of agricultural products suitable for human consumption with the exception of a very few strictly tropical fruits.

During 1926 the Southern Pacific dining car department served 7,182,000 meals, representing sufficient food to serve at one sitting the entire population of the State of Illinois. Travelers served in dining cars of Southern Pacific trains aid in spreading the fame of the products grown along the company's lines, and for that reason unusual care is taken to place before them the finest fresh foods available.

Buyers from the department are constantly combing the territory for the best products, following the climatic changes through the various regions. An example of this is in the purchase of cantaloupes available throughout the season on Southern Pacific trains. In June, the department starts using cantaloupes from the Imperial Valley and the producing regions of Arizona; around the middle of July from the Turlock district and the central part of California; later, in September and October, from the Fallon district in Nevada. Thus, the patron is assured fresh cantaloupe throughout the entire season.

The effect of Southern Pacific's use of western products on the western markets may be understood from the extent of its purchases. For instance, the company makes the following purchases daily: eggs, 900 dozen; beef, 2,150 pounds; lamb, 640 pounds; poultry, 750 pounds; pork, 690 pounds; fish, 685 pounds; ham and bacon, 825 pounds; butter, 710 pounds; milk, 430 gallons; coffee, 570 pounds; potatoes, 2,500 pounds; flour, 1,800 pounds; vegetables, 5,750 pounds; lard, 600 pounds; sugar, 1,900 pounds; apples, oranges, grapefruit, 70 boxes.

The main commissaries of the company located at San Francisco, Oakland, Los Angeles, Portland, Houston and El Paso, are completely equipped for the handling of supplies to the dining cars. The commissary department has its own smoke houses for the preparation of smoked meats and sausages, is equipped with machines for blending accurately the ingredients used in making all varieties of rolls and hot cakes served on dining cars, and has special storage facilities to meet the temperature and humidity requirements of every article of food that appears on dining car menus.

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